



# THE WHEATSHEAF

*À la carte*

## SMALL PLATES

|  |                                  |
|--|----------------------------------|
| House focaccia, oil & balsamic (v) 5.5     | Tandoori lamb sausage roll 7.5   |
| Pork belly bites, soy & sweet chilli 9     | Thai pork & prawn scotch egg 7.5 |
| Crispy fried squid, aioli 9.5              | Gordal olives (vg) 5.5           |
| Breaded halloumi, aioli, hot sauce (v) 8.5 | Crackling, apple purée 5         |

## STARTERS

|   |
|---|
| Smoked mackerel salad, fennel, orange, pickled watermelon, rocket, dill, creme fraiche 11 |
| Roast carrot hummus, fermented chilli, basil oil, flatbread (vg) 9                        |
| Crab & leek rarebit, sourdough 12   |
| Burrata, grilled peach, panzanella salad, balsamic (v) 12                                 |
| Coronation chicken croquettes, curried mayonnaise 9.5                                     |
| Duck rilette, poached egg, pickled shallots, toasted sourdough 12                         |

## SPECIALS

HG Walter Wagyu burger, truffle mayo, crispy treacle bacon, stilton, pickled shallot, skin-on fries 24

## MAINS

|   |
|---|
| Chargrilled ½ chicken, preserved lemon, olive & pickled walnut dressing, grilled ratte potatoes, herb butter 19 |
| 8oz bavette steak, garlic & herb butter, skin-on fries 24   |
| 12oz ribeye on the bone, triple cooked chips, peppercorn sauce, watercress 34                                   |
| Plant-based burger, red cabbage & jalapeño slaw, vegan Applewood cheddar, lettuce, skin-on fries (vg) 17.5      |
| Fish & chips – North Sea haddock, triple cooked chips, mushy peas, tartare sauce 18.5                           |
| Double smash burger – 30-day aged chuck & rib patties, double cheese, onion, pickles, skin-on fries 17.5        |
| Harissa aubergine, pea, mint & pomegranate tabbouleh salad, tahini & lemon yoghurt (vg) 17.5                    |
| Butter-poached salmon, fennel & new potato salad, courgette & dill puree 20.5                                   |
| Korean chicken burger, sesame bun, kimchi, korean ketchup, skin-on fries 19                                     |
| Truffled asparagus, pea & goat's cheese linguine (v) 17   |

## SIDES

|  |   |
|--|---|
| Triple cooked chips (vg) 6                         | Grilled ratte potatoes (vg) 6                         |
| Skin-on fries (vg) 5.5 (Add truffle & parmesan +3) | Rocket & Parmesan salad 5.5                           |
| Smashed cucumber & ricotta 5.5                     | Charred tenderstem, fermented chilli, herb oil (vg) 7 |



THE WHEATSHEAF IS PROUDLY PART OF THE URBAN PUBS & BARS FAMILY.

We cannot guarantee the absence of traces of nuts or other allergens. If you have any dietary requirements or allergies, kindly inform a member of our team. An optional 12.5% service charge will be added to your bill—all of which goes to our staff. (v) = vegetarian (vg) = vegan (vg\*) = can be adapted to be vegan